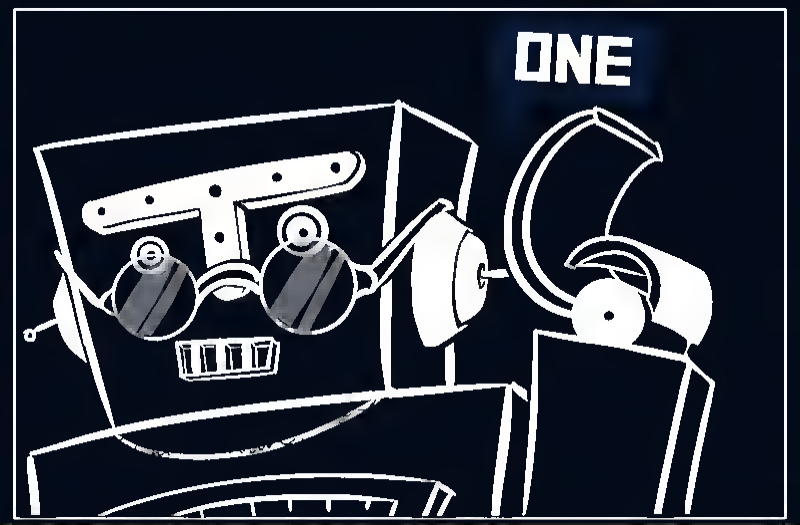
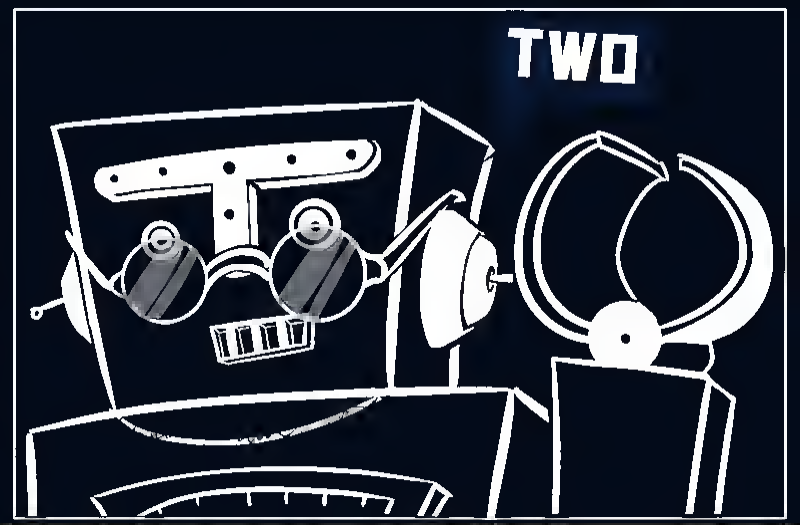
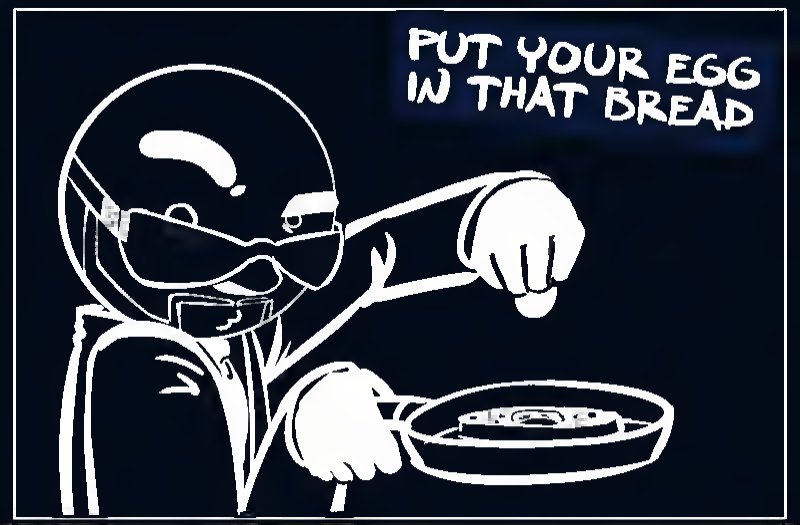
COOKING
COMICALLY

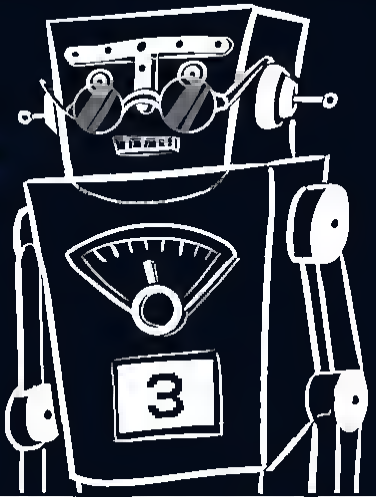

ONE

CUT A HOLE
IN THE BREAD


TWO


PUT YOUR EGG
IN THAT BREAD

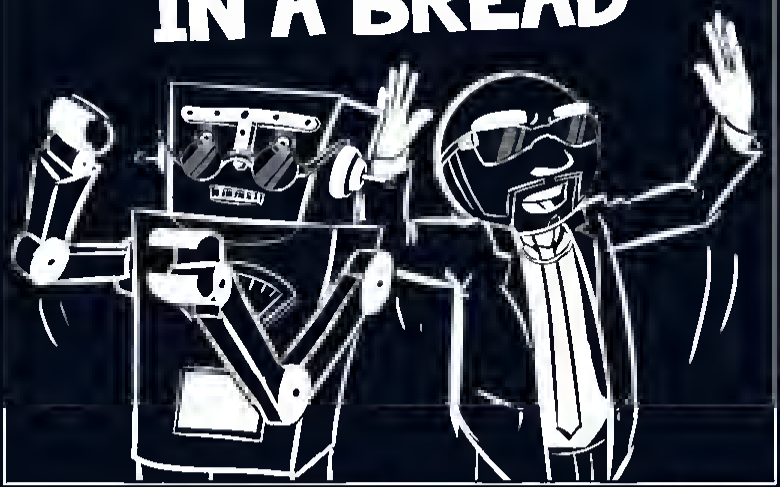
THREE



TOAST UP
THAT BREAD

♫ AND THAT'S THE WAY YOU DO IT ♫

IT'S MY EGG IN A BREAD



EGG IN A BREAD

SERVES: 1

DIFFICULTY

SLICED BREAD

BY TIGERCAMPOS

INGREDIENTS

ALL THE STUFF

1 SLICE BREAD	1 EGGS	~½ TBSP BUTTER	TO TASTE KOSHER SALT
~½ ROMA TOMATO	~⅓ AVOCADO		

BEGIN

BREAK OUT THE BREAD
AND SLICE

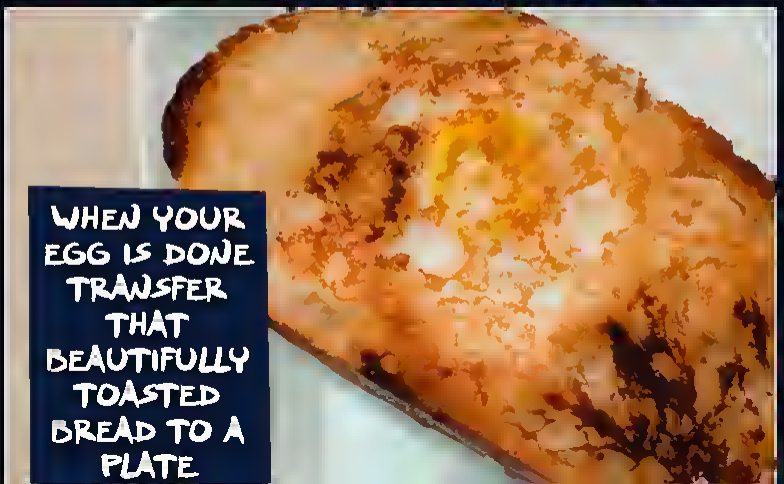
THEN CUT THAT HOLE IN THE MIDDLE AS WE DISCUSSED EARLIER
MELT HALF OF THE BUTTER IN A PAN ON MEDIUM-HIGH HEAT
ONCE HOT

BREAD GOES INTO THE PAN
MOP UP SOME OF THE MELTED BUTTER WITH IT
ONCE IT HAS TOASTED FOR A COUPLE OF MINUTES CRACK THE EGG RIGHT INTO THE HOLE
AND LET IT COOK FOR 2-3 MINUTES
THEN ADD THE REST OF YOUR BUTTER TO MELT

AND FLIP CAREFULLY ONTO THE MELTED BUTTER

CONTINUE COOKING TO YOUR PREFERRED LEVEL OF EGG DONENESS

I HIGHLY RECOMMEND OVER-MEDIUM



WHEN YOUR EGG IS DONE TRANSFER THAT BEAUTIFULLY TOASTED BREAD TO A PLATE

THE NOTES

- I RECOMMEND USING A GOOD FRENCH OR SOURDOUGH BOULE FOR THE BREAD IN THIS.

- THAT SAID THIS IS A VERY VERSATILE RECIPE. USE

WHATEVER TOPPINGS AND BREAD YOU THINK WOULD BE GOOD. GO NUTS.

- I REALLY DO RECOMMEND NOT COOKING THE EGG PAST OVER-MEDIUM. THE BREAD SOAKS UP THE RUNNY PART OF THE EGG WITH DELICIOUS RESULTS.

- ADD A SPRINKLE OF GARLIC SALT WHILE COOKING FOR A LITTLE EXTRA SHOT OF FLAVOR.

- THANKS LAURA :)

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

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